



Follow the Leader™

THE KEY INGREDIENT IN INDUSTRIAL BAKING SINCE 1962

ADAMATIC®



ADR-2 DIVIDER/ROUNDER COMBINATION BREAD & ROLL LINE

Capacity up to 4,800 pcs/hour • Scaling range from 1–19 oz. • 1, 2, or 3 Pockets • Larger with Glimek equipment



Adamatic's ADR-2 Divider/Rounder and 'Combi' Line are bakery equipment standards in North America and have earned a reputation for being trouble-free, easy to run, and flexible enough to accommodate multiple products with simple changeovers. The benefit is that both the ADR-2 and the Combi Line give bakeries the ability to run more products with a single piece of equipment.

The ADR-2 / Combi Line can operate with 1, 2, or 3 pockets using different rounding drums, at speeds up to 40 pieces/minute. The Combi Line can accommodate round rolls, moulded rolls, hot dog and hamburger buns, large sub rolls and small baguettes up to 19 oz.

All Adamatic equipment comes with customer service and technical support all within North America, and just a phone call away.

Follow the Leader™

ADAMATIC COMBINATION BREAD AND ROLL LINE • Capacity up to 7,200 pcs/hour
1, 2, or 3 Pockets • Scaling range 1 to 19 oz. • Larger when combined with GLIMEK equipment



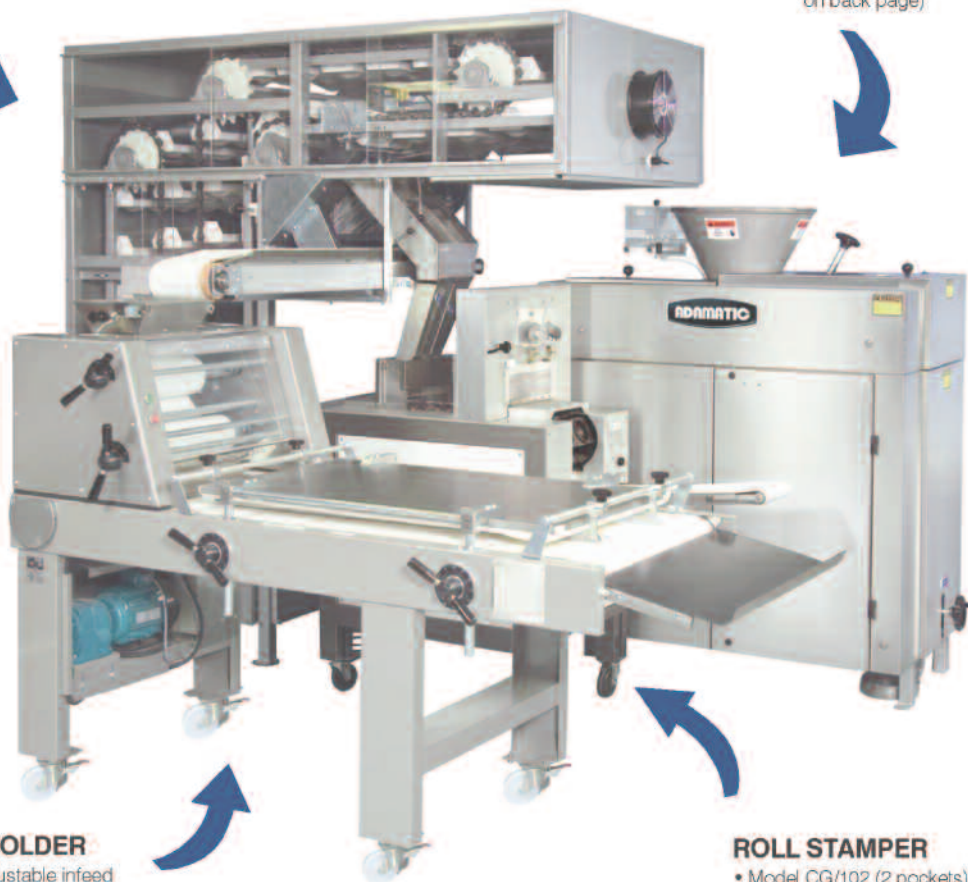
INTERMEDIATE PROOFER

- Always synchronized with divider
- Transposing system for distributing 1 or 2 pocket breads or rolls efficiently across the proofer
- Nylon mesh pockets to prevent mold ingress
- Direct outfeed to moulder or stamper



**ADR-2 DIVIDER
ROUNDER**

- Accommodates 1, 2, or 3-pocket breads and rolls
- Weight range 1 -19 oz
- Hydraulic operation with reduced dough stress
- Simple weight adjustment
- (See features & specifications on back page)



MO-300 MOLDER

- Centrally adjustable infeed enables correct positioning of dough
- Two adjustable sets of sheeting rollers
- Parallel adjustable side guides for accurate length
- Pressure boards that adjust at both infeed and exit
- 2-position catch pan
- Non stick side guides and catch pan
- Left or right hand operation



ROLL STAMPER

- Model CG/102 (2 pockets)
- Up to 4,000 pieces per hour
- Accommodates 1 oz - 4 oz dough
- Extra large Teflon-coated cups and knives for non-adhesion to dough.
- Brushes automatically and continuously clear debris from knives for more precise stamping
- Knives are easily and quickly interchangeable, for Kaiser Rolls, Split Rolls, Cross Rolls, Knot Rolls, and more.
- Adjustable oiling system

